Apricot Bread

Soak for 30 minutes in warm water to cover . . . . . **1 cup dried apricots (half of 11-oz. pkg.)**

(Longer soaking may be required if apricots are unusually dry.)

Drain and cut apricots with scissors into ¼-in. pieces.

Mix together thoroughly . . .
- **1 cup sugar**
- **2 tbsp. soft butter or other shortening**
- **1 egg**

Stir in . . . . . .
- **¼ cup water**
- **½ cup orange juice**

Sift together and stir in . . .
- **2 cups *sifted* GOLD MEDAL Flour**
- **2 tsp. double-action baking powder**
- **¼ tsp. soda**
- **1 tsp. salt**

Blend in . . . . . .
- **½ cup chopped nuts**
- **the cut-up apricots**

Line bottom of greased loaf pan, 9½x5¼x2¾-in., with paper; grease paper. Pour in batter. Let stand 20 minutes.

Bake *55 to 65 minutes* in *moderate oven* (350°) until wooden pick thrust into center comes out clean. Remove from pan. Take off paper immediately. Let cool on rack.